



FITZROY

CHRISTMAS MENUE

+ 15 PAX/99 € PER PERSON

PLEASE SELECT ONE STARTER AND ONE DESSERT FOR YOUR ENTIRE GROUP HERE.

STARTER

roasted beetroot carpaccio^V

goats cheese – candied walnuts – winter herbs

or

hokkaido pumpkin soup^V

ginger roasted seeds – a hint of truffle oil

or

beef tatare

quail egg – capers toasted brioche

MAIN

roasted venison medallions

red wine jus – braised red cabbage – potato gratin

or

pan-seared cod

champagne sauce – green asparagus – herb risotto

or

roasted celeriac steak^V

truffle jus – potato espuma – glazed winter vegetables

DESSERT

warm chocolate fondant

winter berries – vanilla ice cream

or

baked apple with marzipan

cinnamon espuma – caramel sauce

or

dark chocolate mousse

orange speculoos crumble

FOR FOOD INTOLERANCES WITHIN YOUR GROUP, PLEASE FEEL FREE TO ASK US FOR OPTIONS.

^V = vegetarian

Our team will gladly provide you with any necessary information concerning additives and allergens.